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Acidic milky beverage containing calcium - comprises acidic milk, calcium and soybean edible fibre

Patent Assignee: CALPIS SHOKUHN KOGYO KK

Inventors: SHIMIZU T; TAKEUCHI R

Patent Family (1 patent, 1 country)

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Patent Details

Patent Number	Kind	Language	Pages	Drawings	Filing Notes
JP 10004876	A	JA	7	0	

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Acidic milky beverage containing calcium, comprises acidic milk of pH 3.0 to 4.0, calcium and soybean edible fibre.

ADVANTAGE - No sedimentation or precipitation occurs for a long time.

International Classification (Main): A23C-009/13

Japan

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****CALCIUM-ENHANCED ACIDIC MILK BEVERAGE****

Assignee: CALPIS SHOKUHN KOGYO KK (CALV) CALPIS FOOD IND CO LTD:THE

Inventor: TAKEUCHI RYUJI SHIMIZU TAKATOSHI

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Patent Assignee: CALPIS FOOD IND CO LTD
Author (Inventor): TAKEUCHI RYUJI; SHIMIZU TAKATOSHI
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Inventors:

- TAKEUCHI RYUJI
- SHIMIZU TAKATOSHI

Applicants

- CALPIS FOOD IND CO LTD THE (A Japanese Company or Corporation), JP (Japan)

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JAPIO Class:

- 11.4 (AGRICULTURE--- Food Products)

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- R002 (LASERS)

Abstract:

PROBLEM TO BE SOLVED: To obtain a calcium-enhanced acidic milk beverage of good taste, which

causes no coagulation and precipitation of milk protein and viscosity increase at low temperature, when it is stored for a long period of time, by formulating acidic milk adjusted in its pH to a specific value, calcium components and soybean dietary fibers.

SOLUTION: An acidic milk whose pH is adjusted to 3.0-4.0 with lactic acid, citric acid and the like, calcium components such as calcium lactate or calcium chloride and soybean dietary fibers containing galactose, arabinose, galacturonic acid, rhamnose, xylose, fucose, glucose and the like are formulated preferably in an amount of 0.03-5 grams to give the objective calcium-enhanced acidic milk beverage in which the milk components are homogenized.

JAPIO

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